

HAZARD analysis

Safe Production of Stock

Chefs producing stock in house must be familiar with the processes and control measures identified in this document.

COOKING AND REDUCING MUST BE CARRIED OUT AS ONE CONTINUOUS PROCESS

The control processes below must be followed on all occasions, those in RED are critical controls.

- DELIVERY:** Checks must be carried out on each delivery for packaging damage & to ensure that products to be used for the stock are in date. Check delivery temperature.
- MONITOR:** Delivery temperature must be below 8°C
CORRECTIVE: If damaged, out of date or above 8°C delivery must be refused.
- STORAGE:** If not using immediately, bones must be stored under refrigeration, at a temperature under 8°C. Follow HACCP flowchart for refrigerated storage.
- COOKING:** Roast bones until golden brown. Ensure a minimum temperature of 75°C for 30 seconds is achieved inside the bones.
- MONITOR:** Use a calibrated, sanitised probe to take temperature from inside the bones
CORRECTIVE: If under 75°C return to cook process until temperature is achieved.
- COOLING:** If not using roasted bones straight away cool to ambient temperature within 90 minutes (see HACCP flowchart relating to cooling). Cover, date mark & refrigerate.
- MONITOR:** Time of 90 minutes between cook and refrigeration must not be exceeded.
CORRECTIVE: If 90 minutes is exceeded product must be disposed of and not used.
- COOKING:** Cover bones with water, add aromats, bring rapidly to boil and reduce to simmer. Temperature must be maintained at above 75°C. Cook for 8 – 10 hours / overnight in Rationale oven or equivalent equipment.
- MONITOR:** Use a calibrated, sanitised probe to check the temperature at point of simmer, and at least twice during the cooking process. If using Rationale ensure temperature set to >75°C and thermostatic control working.
CORRECTIVE: Increase gas / temperature setting so that a temperature of at least 75°C is maintained.
- COOKING (2):** Strain liquid whilst still hot and throw away bones using clean strainer in good condition. If wire sieve used check there are no holes or loose wires which could allow foreign body contamination to occur. Skim and remove fat. Increase to boil and reduce liquid to desired volume.
- MONITOR:** Visually check that liquid is boiling.
CORRECTIVE: Increase heat until boil is achieved.
- COOLING:** Transfer liquid to clean, stainless steel buckets and place in sink full of ice water. Stir frequently to ensure even cooling of liquid. Liquid must be cooled to ambient temperature (or below) in 90 minutes (See HACCP flowchart on cooling) . Transfer to plastic containers, cover, label & date code in line with company HACCP on date coding and refrigerate.
- MONITOR:** Time of 90 minutes between cook and refrigeration must not be exceeded.
CORRECTIVE: If 90 minutes is exceeded product must be disposed of and not used.
- STORAGE:** Store under refrigeration in line with company HACCP for refrigerated storage.



